



THE FACTS

Varietal Composition: 100% Primitivo

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Block: 4 Corners & 8-Acre Ridgeline

Finished Alcohol: 15.5%

Residual Sugar(G/F): 0.14 g/100ml

Total Acid: .66 g/100ml

pH: 3.66

Bottling Date: February 19, 2015

Release Date: December 1, 2015

Total Production: 199 Cases

THE VINEYARD

2013 Primitivo Reserve is a brand new label in our line-up of amazing Primitivo varietal and blended wines. It is indeed a true testament to huge fruity taste, incredible color, and soft, silky mouth feel. What makes this wine a Reserve? Two reasons, number one it was the “best of the best” Primitivo lots from the 2013 vintage. In total six Primitivo picks took place and this wine is the blend of the best two lots. Secondly, we did a new winemaking practice and fermented just the grape skins and not the juice! More on that later.... The fruit is sourced from the Frankel Family Estate, and picked from 2 breathtaking vineyards. The soils are an amazing mix of clay-loam with limestone and shale outcroppings. We limit the irrigation to just a few hours a week, enhancing the sweet taste of the berries. 2013 was a terrific growing season and we began our Primitivo picking in late September.

THE WINEMAKING

This unique wine is a blend of our 2 vineyards on the estate. The fruit from the distant “4 Corners Vineyard,” making up 76% of the blend, came in super ripe, bringing forth flavors of caramel apple, raisin, and candy cane. The remaining 24% of the blend came from the lower neighboring parcel, “8-Acre Ridgeline” and creates tastes of fresh cherry and plum, with firm acidity. What makes this wine different is that I only fermented the grape skins from the 8-Acre Ridgeline fruit. I pumped the juice out of the fermentation bins one-day post crush, made Rosé with the juice, and was left with a mash of thick skins left to ferment. The result was astonishing. The Primitivo came out black as night and showed big tannins and intense textures. It was then blended down with the 4 Corners fruit to create a perfectly crafted, balance Primitive, worthy of being called a reserve. The wine aged for 16 months in 28% New Pennsylvania American Oak, and was bottled on February 19th 2015.

THE TASTE

2013 Primitivo Reserve is our pinnacle at Sculpterra. It truly is one of our best tasting wines ever bottled! It takes me back to the harvest where the fruit was so impeccably clean, amazingly sweet, and the clusters were just perfect. This wine impresses me every time I taste it, the illustrious bouquets, the taste of complex red fruits, and a gentle finish with encompassing textures. This wine just taste so good, so mighty, so flavorful, and so delightful. It's a wine that dances on your palate, showing qualities of raisins, plum, cherry, and strawberry. It pleases the senses with smokey barreled toast, nutmeg, orange zest, dark chocolate, and candied fig. I don't think it gets much better than this Primitivo. Buy this now and drink within the next 3 years for best results.

-Paul Frankel, Winemaker